

Jaggery Dosa Recipe

Ingredients:

Palm Jaggery – 100 gms

Wheat Flour – 100 gms

Rice Flour – 1 tblsp + 1 tsp

Ghee – 100 ml

Coconut – 1 cup, grated

Preparation:

1. Coarsely powder the jaggery and add to a pan of slightly warm water.
2. Stir well until fully dissolved and strain into a bowl.
3. Add wheat flour, rice flour and coconut.
4. Mix well to a fine batter.
5. Heat a tawa over medium flame.
6. Pour a ladleful of the batter and spread evenly.
7. Add ghee around the edges and cook on both sides.
8. Remove and serve hot.

